Panzanella

**Ingredients**

- 1 small French bread cut into 1-inch cubes
- 1 clove garlic, peeled and halved
- 2 large, ripe tomatoes, diced
- Note heirloom tomatoes are particularly nice in this recipe if available
- 1 English cucumber, ½ inch half crescent slices
- ½ red onion, thinly sliced
- 6 tablespoons olive oil
- 2 tablespoons red wine vinegar
- 2 tablespoons capers
- ½ teaspoon salt
- 3 tablespoons fresh basil, coarsely chopped
- 2 tablespoons fresh oregano leaves
- ¼ cup grated Parmesan cheese
- Pepper

**Directions**

1. Preheat oven to 375 °F. Arrange bread cubes on a cookie sheet. Toast in the oven until golden brown, approximately 5 minutes. Remove from oven and allow to cool.
2. Cut tomatoes and cucumber.
3. In a large serving bowl, combine the tomatoes, cucumber, garlic, onion, oil, vinegar, capers, ½ teaspoon salt.
4. Add bread cubes, basil, and oregano. Stir to combine. Let stand approximately 10 minutes to allow flavors to blend.
5. Sprinkle grated Parmesan cheese over salad just before eating. Season with pepper to taste.